FiGee
FINE GOODS



PISCO HERMANO ACHOLADO

Bodega San Nicolás

Hermano Acholado is produced by Bodega San Nicolás, located in the valley of Pisco, where the legacy of Pisco dates back to Colonial times. With 30 hectares of vineyards, Bodega San Nicolás cultivates its own grapes to ensure the highest quality. This pisco is made from a selection of grapes according to the Acholado blending specification. Hermano Acholado is matured for six months before bottling, and each litre requires 6.5 kg of grapes. Offering an exceptional balance of quality and value.

Tasting notes

Aroma

Sweet fruity aromas, bananas and a touch of citrus.

Taste

Warm, with hints of apple.